

AlumniConnections

www.alumniconnections.com/artinstitutes

New Look

New Features

Same Mission

Network with peers, research companies, search for job opportunities. All in one place.

We strive to develop programs and tools that can create job and networking opportunities and foster strong relationships between alumni and The Art Institutes schools. On the Alumni Connections website, alumni will be able to view job postings, update contact information, view upcoming event listings and access industry related material to aid in their job searches.

With a new design, improved navigation and new features, we hope Alumni Connections will better serve you.

Vault Online Career Library

Experience the Vault Online Career Library, a complimentary career resource for alumni of The Art Institutes schools.

- Access 90 industry related career guides
- Research compensation and company culture from 1,700 employer surveys
- Read 1,000 career related articles
- Consult with others in your field or industry using the online messaging board

Facebook

The new Facebook application will make it easy to stay connected to The Art Institutes community.

- Update your alumni connections profile
- View upcoming events and class notes
- Post your updated resume
- Upload photos and network with alumni

Learn more about the new features at our interactive site:
<http://www.artinstitutes.edu/alumninewsletter/AlumniFlash/>

Alumni Events

Graduate Portfolio Shows

Culinary Graduate Reception/Portfolio Review

The Culinary Graduate Reception/Portfolio Review took place on Thursday June 11, 2009 from 6pm to 7:30pm in the school's dining lab, the Gourmet Gallery. The Culinary Graduate Reception/Portfolio Review showcased the talents of graduating students from Culinary Arts and Culinary Management programs.

Upcoming Design Graduate Portfolio Show & Graduation

The Design Graduate Portfolio Show took place on Friday, June 19, 2009 from 9am to 12pm at the Pence Building, located on the corner of South 8th Street and Hennepin Avenue. The graduates from the Advertising, Design Management, Graphic Design, Interior Design, Web Design & Interactive Media, Media Arts & Animation, Photography, and Visual Effects & Motion Graphics degree programs displayed their creativity at the Design Graduate Portfolio Show. The graduation ceremony followed the Portfolio Show at Pantages Theatre located at 710 Hennepin Avenue.



Alumni Career Workshops

In April, Melinda Wolff, The Alumni Coordinator at The Art Institutes International Minnesota hosted two Alumni Career Workshops to discuss job-searching strategies and interviewing techniques. The workshops were open to all alumni from The Art Institutes International Minnesota at no cost. At both events, industry professionals spoke about exploring different strategies for finding employment in the current economic environment. If you are interested in attending one of these workshops in the future, or would like to meet with Melinda for a resume review, please contact her at 612-656-7544.

Grad Advantages

Would you like a \$100 gift certificate to Target or Best Buy? We all would. The Admissions staff at The Art Institutes International Minnesota is offering a special program available to our alumni. If an alumnus refers a friend or acquaintance to our school and they enroll and start the program, you will receive a \$100 gift certificate to a local establishment. Some restrictions apply. For more details, please contact the Director of Admissions, Mary Strand, at 1-800-777-3643.

Bragging Rights

Did you get a recent promotion, award, or artistic grant that you would like to tell old friends about? How about a recent marriage, a new baby, an upcoming art exhibit, or a career update? The Bragging Rights and Where Are They Now? sections in this newsletter will feature faculty and alumni personal news and information. To forward information, please email Melinda Wolff at mkwolff@aii.edu or call 1-800-777-3643 extension 7544.

Where Are They Now?

The Art Institutes International Minnesota offers a section for graduates to let us know where they are. This section allows you, as graduates, to stay in touch with your friends. If you have any updates regarding your career, let us know by contacting Melinda Wolff at The Art Institutes International Minnesota at 1-800-777-3643 extension 7544.

Thao Moore - The Art of Cooking (Spring 2007)

After completing The Art of Cooking Certificate Program at The International Culinary School at The Art Institutes International Minnesota, Thao embarked on her dream of owning her own catering business. With her husband, Thao took her passion for cooking and turned it into an upscale catering company called Green Mangos Catering which features contemporary New American cuisine with Asian influences. Thao works with each client to create a unique menu designed specifically for their event. She completes the proposals, preps and cooks the food, and at times works with her kitchen team in order to successfully execute each event. Thao enjoys using her creativity to transform the menu to reflect what's in season, what's trendy or what inspires her. Thao finds it extremely rewarding when her clients continuously hire Green Mangos Catering for future events.



Thao Moore was recently featured in multiple media publications promoting her culinary creations and her company, Green Mangos Catering. View Thao's website to see all of her media highlights which include Kare 11- The Saturday morning show, WCCO 830am Radio, Star Tribune, and Pioneer Press.

Jordan Keating - Graphic Design (Spring 2008)

Jordan's knowledge of the target audience for Farm Boy Co-op & Feed Co. and his portfolio that featured apparel graphics helped him to stand out in the interview process for the Designer position. Farm Boy Co-op & Feed Co. is an apparel company that focuses on individuals from the rural farm community. The company started selling t-shirts at the Minnesota State Fair in 1996 and they now sell their apparel line in over 2,000 stores in the United States and Canada. Jordan designs graphics for apparel products, such as tees, hats, belt buckles and pillowcases. He is involved with the collaboration of the product catalog and manages the online aspects of the company which includes designing and sending email blasts. Jordan enjoys trying out different fabrics and treatments and incorporating embroidery, appliqué, and distress techniques to design unique apparel.



Joe Russo - Media Arts & Animation (Spring 2008)

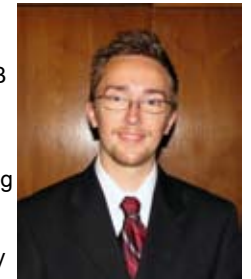
Joe stood out as a candidate during the hiring process at Pixel Farm because of his knowledge of 3D pipeline, his generalist skills and his specialized skills in character animation. Pixel Farm is a full service post production house, specializing in visual effects and animation for television, music videos, medical visualizations and many other forms of visual communication.

Joe's responsibilities at Pixel Farm include collaboration with the 3D team to discuss the artistic vision and technical challenges of projects. He enjoys working on projects from start to finish and finds it rewarding to see his finished work publicized on television and multiple forms of media. Joe believes that being an active member in the Animation community has assisted in the development of his animation skills and the advancement in his career. He worked as a teaching assistant at The Art Institutes International Minnesota, was the president of the Animation Club for one year, graduated with honors from the National Technical Honor Society, and worked on a freelance basis with multiple animation companies.



Jason Nessa - Web Design & Interactive Media (Summer 2008)

Jason works as the Online Content Coordinator for Clear Channel, a media conglomerate in the entertainment and advertising industry. He manages the KDWB 101.3 website where he adds, removes, and updates the content on the site. Jason is also responsible for sending out mass email newsletters to subscribers and creating KDWB ads for magazines and fliers. Jason stood out in the hiring process because of his familiarity with the entertainment industry that he gained during his internship with the Minnesota Lynx. Jason enjoys all aspects of his job at Clear Channel along with being able to see bands perform and meeting celebrities.



Kristen Schafbuch - Baking & Pastry (Summer 2008)

While a student at The International Culinary School at The Art Institutes International Minnesota, Kristen interviewed the Pastry Chef at Spoon River for a class assignment. A few months later, that Pastry Chef had remembered and recommended Kristen as her replacement as Pastry Chef. Kristen believes that networking and her interest in nutritional foods helped her to land her position as Head Pastry Chef at Spoon River. Located near the Guthrie Theatre, Spoon River focuses on natural cuisine, serving organic and vegetarian foods. Kristen is responsible for the all aspects of the dessert production for Spoon River which includes pricing, ordering, and menu creation. She is in charge of dessert distribution for catering events where she ensures the arrangement and presentation of the desserts and informs the staff of the ingredients used in each dessert. Kristen enjoys applying certain art aspects of flavor, color and texture within her desserts.



Kristen Goodman - Photography (Summer 2008)

Because Avalon Photography was so impressed with Kristen's presentation of her portfolio, they offered her a job as assistant photographer. Avalon Photography specializes in portraits of families, children, high school seniors, pets and equine photography. They are committed to excellence, quality, and versatility in photography while focusing on outstanding customer service. As assistant photographer, Kristen is responsible for digital retouching, assisting on shoots, packaging and sending orders, and maintaining the cleanliness of the studio. What Kristen enjoys most at her job is the new challenges she faces and learning something new every day.



Melissa Zimmerman -Photography (Fall 2007)

Melissa was hired at Lifetouch as a freelance photographer because of her degree in photography, her website, a detailed resume, and her previous experience photographing children. At Lifetouch, she works in the preschool portrait division where she travels to preschools around Minnesota and photographs children ages newborn to six years old. Outside of working at Lifetouch, Melissa does freelance photography and strives to be the top choice in Wedding, Portrait & Animal Photography. Melissa specializes in wedding photojournalism, infant portraits and fine art nature photography. Her mission is to share her photographic passion in respectful collaboration with her clients. She is committed to having each client delighted by an investment that will be cherished for generations to come.



As a successful freelance photographer, Melissa is responsible for all aspects of running her business. She interviews potential clients, photographs the scheduled events, creates web galleries of her clients' proofs, and delivers products such as albums and enlargements. Melissa states that having a close relationship with her Career Advisor, Sue Wirth, helped in the process of starting her own business. Melissa received most of her business from the multiple job leads that Sue had provided. She also credits her strong website and portfolio as being effective tools to increasing business. What Melissa enjoys most is how each event that she photographs is so unique because of the combination of the location, lighting and subjects.

Carl Behrens - Media Arts & Animation (Fall 2007)

Activision Minneapolis Publishing hired Carl as the Creative Team Design Artist because of his strong portfolio, solid demo reel, knowledge, and experience. Activision Minneapolis Publishing, the production arm of Activision Blizzard, works with game developers around the world to produce video games for all platforms. As a designer and creative consultant, Carl writes game design documents, creates visuals, 3D mock-ups and animations to be used in the production of multiple games. He also assists in reviewing games in production and communicates with developers to improve game play, controls, and audio visual effects. Carl enjoys working on the variety and volume of games in production and seeing his ideas and creations utilized in the final product.



Mel Barth - The Art of Cooking (Spring 2006)

After working briefly in a restaurant position, Mel realized she needed to fulfill her passion of preparing fabulous food while making people happy and relaxed by her cooking. This realization led Mel along the path to becoming self employed as a Personal Chef, where she prepares meals for people in their homes. This includes cooking food for weekly meals, dinner parties, showers and any type of special engagement. Her personal chef service invites customers to experience all types of cuisine, tailored to fit their taste and dietary needs. Mel enjoys working and interacting with her customers on their specific requests and being able to witness their satisfaction and enjoyment by the food she creates.



Elizabeth Otte - Photography (Summer 2008)

Elizabeth believes her determination and willingness accomplish any task helped her stand out in the hiring process for the Producer/Studio Manager position for Sheehan Photography, a photography studio in Minneapolis. Sheehan Photography shoots commercial photography for ad agencies in the metro area and also operates a rental studio for photographers that are in need of space or equipment. As the Producer, Elizabeth handles all the behind-the-scene duties for each photo shoot and as the Studio Manager, she is accountable for the organization of the rental studio. Elizabeth enjoys dealing with the constant challenges that arise from day to day.



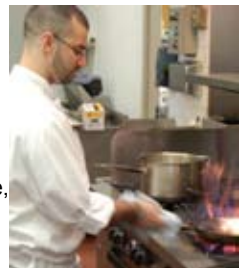
Carlie Sewald - Interior Design (Spring 2008)

Carlie was hired at Christopher Michaels Fine Carpet & Flooring because of her determination and strong work ethic. She started working a year and a half before graduation as a Sales Associate and after six months was acknowledged for her hard work and dedication with a promotion to Showroom Manager. Carlie is responsible for the hiring and training of new professionals for all of the Minnesota showrooms. She assists new clients in determining the best flooring for their home and discusses the floor plan in order to set up the seaming and layout of custom carpets, hardwood, and rug orders. Carlie enjoys utilizing her design skills for the customers and working closely with the upper management of the company.



Sameh Wadi - Culinary Arts (Winter 2004)

Chef Sameh Wadi was nominated in the "2009 James Beard Foundation Award for Excellence" and was a semi-finalist for the category "Rising Star: A chef age 30 or younger who displays an impressive talent and who is likely to have a significant impact on the industry in years to come." Sameh owns Saffron Restaurant and Lounge, located at 123 N. 3rd Street in Minneapolis. His restaurant was recently voted the "Best Middle Eastern Restaurant" by City Pages-the Best of the Twin Cities 2009.



Karen Thueson - Interior Design (Winter 2007)

While Karen presented her portfolio during the interview process at Eminent Interior Design, she projected a calm and comfortable attitude and asked questions about the company and the job responsibilities. Karen was hired as an Interior Designer for Eminent Interior Design, which focuses on high end residential design, execution of home remodeling, and new construction. Karen's responsibilities include creating designs for both kitchens and bathrooms, producing AutoCAD drawings, determining finishing selections and specifications, and managing projects. Karen enjoys creating a space that projects a certain mood which fulfills the client's specifications.

**Lesley Wilson - Graphic Design (Winter 2008)**

Lesley works as a Graphic Designer at Ensemble Creative & Marketing, a company that develops and implements marketing programs to improve their clients' business. She was hired because of her impressive portfolio and her ability to work one-on-one with the company's clients. Lesley works directly with clients, creating marketing materials, putting together marketing plans and choosing the right printer to complete certain projects. Lesley enjoys working with the publishing of several magazines and catalogs, which are both challenging and rewarding to create.

**Louise Spiczka - Baking & Pastry (Winter 2008)**

Louise learned of the opening for the Pastry Chef position at Restaurant Alma by networking and making connections within the baking and pastry industry. As the Pastry Chef, Louise is in charge of creating dessert pastries and fresh bread that will be served in the restaurant. Louise adjusts and modifies the menus and recipes based on the seasonality of ingredients. She also searches for suggestions and recommendations from coworkers for unique ideas for her creations. The focus of Restaurant Alma is to use the highest and finest quality of ingredients in their cuisine while using local and organic foods that are in season. Louise enjoys the creativity and freedom within this small artisan restaurant.

**Jennifer Noden - Interior Design (Winter 2007)**

Jennifer is the Designer and Principal at Glenhurst Design Group, a commercial interior design company. Glenhurst Design Group implements sustainable practices in all of their projects and focuses on commercial interior build-outs and renovations. Jennifer handles the full life-cycle design from the concept creation through the construction. She is a LEED Accredited Professional and has a focus in Sustainable design. Jennifer truly enjoys the planning stages of design and making work spaces efficient and comfortable. She also enjoys the workflow analysis, space planning and AutoCAD.

**Eli Wollenzien - Culinary Arts (Summer 2004)**

Eli's education and experience were equally important and necessary in being considered for an interview at Crave Restaurant. His willingness to be open-minded, ability to take criticism, and interaction with



people in a comfortable and confident manner caught the owner's attention during the interview process. The main focus at Crave Restaurant is to give the guests a quality dining experience through the excellence in food, beverages and service. As a result of being hired during the conceptual development of Crave Restaurant, Eli became responsible for working with the kitchen designers to oversee the construction, writing a new menu, hiring a full staff, and training. He now oversees all of the kitchen functions which include developing seasonal menus, overseeing ordering and inventory. Eli is driven every day to find ways for the kitchen to become more efficient, productive, and profitable without any degradation in quality. Eli enjoys the energy of a busy restaurant and being able to create, prepare and eat amazing food. He feels satisfied knowing that all of his hard work has brought pleasure to hundreds of people.

Zach Zander - Graphic Design (Winter 2008)

Zach is currently working as the Graphics Coordinator at Bracketron, a supplier for mounting solutions and accessories for mobile electronics. He was hired because of his dedication, drive and knowledge in the graphic design field. Also, his portfolio was well conceived and he was able to convey the ideas behind his projects thoroughly. Zach is responsible for the graphics for packages, print, ads, instructions, photos, and catalogs. Zach loves everything about his job, this is his ideal design position.



Read About Alumni Events at The Art Institutes International Minnesota (next page)

Culinary Creations

Two Baking & Pastry Alumni have provided us with some fabulous recipes to share.
Give them a try at home!

Yeasted Waffles

Louise Spiczka - Baking & Pastry (Winter 2008)

Yeasted Waffles

Buttermilk: 32 oz
Oil: 2 oz
Cream: 8 oz
Yeast: .25 oz
Flour: 2 cups
Whole wheat flour: 2 cups
Baking powder: 2 T
Baking soda: 2 T
Sugar: 2 T
Salt: 2 tsp
Vanilla: 1 ½ tsp
Mix all ingredients and cook
on a waffle iron.

Roasted Pear Puree

Pears: 12 oz
Poaching Liquid, reduced: 3 oz
Brown Sugar: To dust
Chunk pears with skin on. Spread
on hotel pans and drizzle with
poaching liquid. Sprinkle with
brown sugar.
Cover with foil and
roast at 400 degrees.

Ice Cream

Yolk: 6
Sugar: 6 oz
Milk: 1 pt
Cream: 8 oz
Vanilla: 1 tsp
Salt: pinch
Make an anglaise, cool
with cream - add salt and
vanilla. Makes 1 quart.

Poaching Liquid

Pear or Apple juice: 32 oz
White wine: 16 oz
Sugar: 10.5 oz
Orange slices: 2
Vanilla bean: 1/2
Honey: 3 oz
*Can be reduced to use
a sauce

S'more Brownies

Kristen Schafbuch - Baking & Pastry (Summer 2008)

Crust

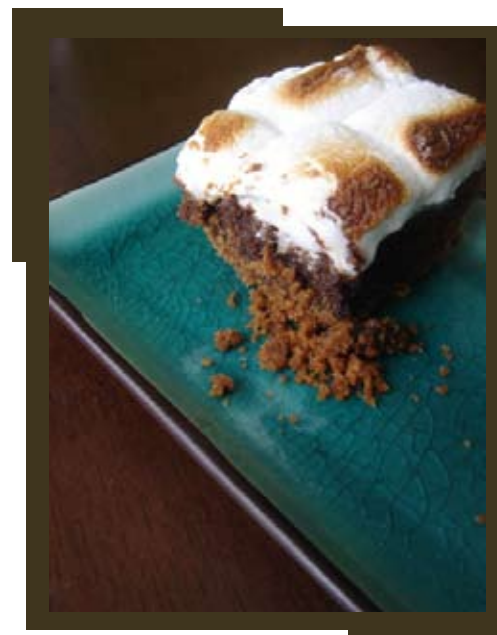
6 T melted unsalted
butter
1 1/2 c graham cracker
2 T sugar
pinch of fine salt

Brownie

4 oz (1 stick) unsalted
butter
4 oz chocolate,
unsweetened
1 c packed brown sugar
3/4 c granulated sugar
1 1/2 tsp vanilla extract
1/2 tsp fine salt
4 large eggs
1 cup flour

Topping

4 c marshmallows



Lightly butter pan (8x8). Stir the rest of the butter together with the crumbs, sugar, and salt in a medium bowl. Press the crumb mixture evenly over the bottom of the pan. Bake until golden brown, about 20 minutes.

To make brownie—

Put the butter and chocolate in a microwave safe bowl. Melt until smooth (1 minute) stir. May need to be heated again for 45 sec. OR this can be done on the stove with a double boiler. Put ingredients in bowl and set above a saucepan with water in it. Heat until completely melted. Add the chocolate and butter mixture to the sugar, which is in a separate bowl. Mix. Add eggs. Once eggs have been incorporated, add the flour. Stir until combined. Pour onto crust. Bake for 40-45 minutes at 350. Check with toothpick brownie should look set and toothpick should come out a bit wet.

Remove brownie from oven, place marshmallows on in lines, covering the top. Put in broiler, watch it, it takes about 2 minutes to get a nice color on the marshmallows without burning them. Cool before cutting.

